



Right Way to Cook the Christmas Turkey.

A Few Simple Secrets Which Every Housewife Ought to Know.

BUY your poultry only from a good dealer if you can, and pay more per pound to have it newly killed rather than take the chances on cold storage birds.

In buying a turkey, bear in mind that a young hen weighing from eight to twelve pounds is better than a turkey cock.

The flesh of the hen turkey is sweeter and more tender. Be sure to get a dry poked bird. The breast bone at the lower end should yield easily to pressure of the hand, the eyes should be bright and the legs smooth. Having found all these characteristics developed you are safe in buying the turkey. If you have a large number of guests to dinner, buy two small hen turkeys weighing not over twelve pounds each, rather than one large one. As a rule large turkeys are all carcasses.

Buy your turkey the day before you wish to cook it, then it is on hand to go to work at in the morning. Having got your turkey home from market, lay it on its side on the meat board and with a heavy meat knife cut off the head and drop it into the waste pail. Next cut a slender sharp knife between the skin and the flesh of the neck, running the knife round carefully till the skin is loosened. Now slip the skin down over the neck and cut the neck off to within an inch and a half of the body.

Having removed the crop, turn the turkey on its back and proceed to cut off the legs at the first joint above the feet. To do this nicely, take hold of the drumstick with one hand and of the lower part of the leg with the other hand, and quickly snap the joint asunder by a wrench of the hands downward. Then take a sharp knife and cut each leg off, throwing them after the head in the waste pail.

Four three or four tablespoonsful of alcohol on a heavy earthen plate, set fire to the alcohol with a match. Grasp the turkey with both hands by the wing and drumstick on the same side. Hold the other side over the flame of the alcohol, and singe off all the hairs. Then in the same way singe the other side. Never use burning paper to singe a fowl, the odor is disagreeable and often clings.

Having singed the turkey the next thing is to dress it. Lay it on its back, and with a sharp knife make an incision just above the vent lengthwise. Slip the hand in and carefully draw out everything inside, being careful not to thrust the fingers into the gall bladder, thus breaking it. Cut off the protruding rim of the vent, and the entrails and all will come out together after having been loosened by the hand. When drawn wipe the inside and outside of the turkey thoroughly clean with a damp, coarse towel, but never wash it. Cut off the top ends of the wings, and lay the turkey on a platter till you are ready to stuff it. Carefully take out the gizzard, heart and liver of the bird. Squeeze the blood out of the heart and drop it and the liver into a bowl of cold water. Cut the gizzard open by making the incision round the edge. Remove the contents and throw the gizzard in the water with the heart and liver.

Now wash your hands thoroughly. Get a small loaf of bread, cut off the crust. Cut this loaf in two and put it in a big bowl and cover with cold water.

Take your meat board, wash it and put it away.

Get out your chopping bowl. Put into it a small onion, which you have peeled, a stalk of celery, three sprigs of parsley and chop them all together very fine. Squeeze the bread out of the water, but not too dry, for a dry stuffing is horrible. Put it in the chopping bowl, season with a tablespoonful of butter, a small saltspoon half full of black pepper, a heaping teaspoonful of sweet marjoram and a well rounded teaspoonful of salt. Mix all these ingredients well with the hands, and add a little water if too dry. Wash your hands.

Get a good-sized darning needle and thread it with a long supply of fine white twine.

Put the turkey in the dripping pan. Draw the pan close to the chopping bowl. With the left hand hold the turkey up by the skin flap of the neck so the legs and body rest on the pan. With the right hand fill the breast space from which the crop was removed with stuffing, dropping it in through the top of the neck skin. When the breast space is filled so it looks nice and plump, lay the turkey on its back, slip the loose skin over the neck bone and with the needle and twine sew it up neatly and tie it down around the bone.

Now turn the turkey round, still having it on its back, with the legs toward the chopping bowl. Put the remainder of the stuffing in the cavity of the turkey and sew up the incision. Push the legs up till the ends of the drumsticks are on a level with the body.

Rub salt and pepper all over the turkey, lay it on its side and put it into a hot oven to roast, with about four tablespoonsful of water in the bottom of the dripping pan.

Put the gizzard, the heart, the liver and the piece of the neck cut off and the top of the wings into a sauce pan, cover them with cold water and stand them on the back of the stove. As the scum rises skin it all off. As the turkey begins to brown and sizzle, open the oven door, pull the pan to the front and dash over it some of the water from the simmering giblets.

Watch the turkey closely, baste it well and often, and do not forget to dash the giblet water over it when it looks a little dry. It takes three hours to roast a twelve pound turkey done with a good hot oven. Test it by running a trussing needle into the thickest part of the thigh, and if no red juice comes out it is done. Never stick a fork into a turkey to turn it over. Turn it as often as required while roasting with the hands, using towels so set to burn your fingers. The meat must pull away from the bones before it is done. When done to a turn it must be a lovely russet brown. Take it out of the pan and put it on a hot platter, which must be set in a hot place while you make the gravy.

Pour off most of the fat from the pan after taking out the turkey. Stand the pan on the range and mash the liver of the turkey in the pan with a wooden spoon. Then put in two tablespoonsful of flour and stir it well in the bottom of the pan. Next pour the water from the giblets into the pan and a little water from the hot kettle if more is needed. Move the pan where the gravy will boil quickly, stir it constantly with the wooden spoon.

As soon as the gravy is thick, pour it through a coarse strainer into a gravy bowl.

Garnish the platter all around the turkey with sprigs of parsley and serve as soon as possible.

Do not forget the cranberry sauce.

**DELICIOUS
CHRISTMAS
DRINKS.**

To prepare cider eggnog, use only new, fresh cider, made of sour spirits. Separate the whites and yolks of sixteen eggs. Put the yolks in the bottom of a large punch bowl, add sixteen tablespoonsful of powdered sugar and half a grated nutmeg. With an eggbeater whip these ingredients to a foam. Next beat the whites of twelve of the eggs to a stiff froth.

After this is done, pour into the punch bowl a gallon of new, sour cider, stir with a wide fork as it is being poured in, so the eggs and cider are properly mingled.

Stand the punch bowl in a large dish and surround it with chopped ice, then cover the top of the cider with the beaten whites of eggs and serve in claret cups. Cover the ice in which the punch bowl rests with small branches of holly and mistletoe.

To make lemon sherbet, put one pint of lemon ice into a two-quart tankard, add to this two bottles of plain soda and drink while it foams.

Ginger Nectar: For two quarts put in the bottom of a large earthen bowl two cupsful of confectioner's sugar, two tablespoonsful of the essence of Jamaica ginger, one tablespoonful of citric acid in saturated solution.

This saturated solution is made by putting an ounce of citric acid crystals into a pint bottle and half filling the bottle with hot water. Shake the bottle occasionally until the water has dissolved all of the crystals. It will take up. Unless some of the crystals remain visible in the bottom of the bottle it is not a saturated solution.

Pour into the bowl two quarts of boiling hot water and stir until the sugar is dissolved. Stand this mixture where it will keep ice cold until ready to serve, then pour it into a glass punch bowl or large glass tankard. To make it effervescent put a small salt-

Recipe for a Good Old-Fashioned Mince Pie.

To make the mince meat, get six pounds of the tender part of the round of beef, a shin bone of beef cut close to the hoof, and six calves' feet.

Put all these in a large kettle, cover with cold water and stand the kettle on a slow fire. When the scum rises to the top skin it off, the water is clear, then cover the kettle and let the meat boil slowly for five hours. Remove the water from the top kettle when it boils away from the meat, so there is always at least three quarts in the kettle. When the meat has boiled the required length of time, take it from the kettle with a skimmer and put it on a large platter to get cold.

Strain the liquor in the kettle through a fine sieve into an earthen bowl and set it where it will get cold. Before this liquor forms into a stiff jelly, remove every particle of fat. When the meat gets cold, carefully take away bone, skin and sinew.

Put the meat in a chopping bowl and chop very fine. To the chopped meat add four pounds of finely chopped beef suet from which the skin and fibre have been removed. Also add five pounds of soaked raisins, three pounds of carefully washed and assorted dried currants, a pound of citron chopped fine, four pounds of glaciated sugar, one pint of thick New Orleans molasses, a quart bottle of brandy, one quart of hotted elder, one pint of sherry, half a teaspoonful of salt, quarter of a teaspoonful each of ground cinnamon and allspice, two tablespoonsful of ground cloves, a tablespoonful of ground mace and two mincega grated. Put this mixture into a large stone crock, adding the jelly liquor in which the meat has been boiled. Mix the ingredients well together with a strong wooden ladle, cover the crock up closely and set it away in a cold place.

As much finely chopped Spitzberg or greening apples as there is meat. Mix these well together, and if not sweet enough, add a little more sugar. Stand the kettle on the range where the mince meat will heat through gradually, and when the pie-plate is lined with crust fill it with the mince meat, sprinkle a very little salt over the top, dust with a little flour, put on the top crust, and paste a strip of fine linen or cotton around the edge of the pie to keep the juices in. Bake the pie in a good hot oven. This mince meat will keep a month or two without.

To make the crust, sift a pound of flour into an earthen bowl, add a teaspoonful of salt. Make a hole in the middle of the flour and place in it half a pound of butter and a quarter of a pound of lard; take a broad-bladed silver knife and cut the lard and butter through the flour with the knife till it is well mixed, then add a little ice water, stirring it with the knife till the particles adhere into a mass. Dust the pastry board well with flour, cut the crust in four even pieces, as this will make two pies. Put one piece on the moulding board, roll it from side to side in the flour by hitting it lightly with the tips of the fingers. Flour the rolling pin and roll out the crust, which is to line the pie plate. Carefully lay the crust, when rolled to the thickness of half an inch, over the rolling pin and gently place it on the pie plate, and dust slightly with flour. Fill the plate with the material for the pie and proceed as deftly as possible to roll out and place the top crust.

spoonful of bicarbonate of soda in each glass before pouring the nectar in.

EIGHTEEN KINDS OF SANDWICHES.

In preparing them for the table, if possible arrange neatly on a doily-lined tray and set on ice for an hour.

Brown Bread Sandwiches—Cut off the end of the loaf, spread evenly with butter, slice two slices from the loaf, place together evenly, cut into rounds with a biscuit cutter.

Tartare Sandwiches—Chop three sardines, a cupful of boiled ham and three small cucumber pickles very fine and mix them with a teaspoonful each of mustard, catsup, vinegar and a seasoning of salt and cayenne. Spread upon evenly sliced bread, cover with a buttered slice, cut diagonally across.

juice and more seasoning, if liked. When cold spread between slices of buttered bread.

Devilled Sandwiches—Mix together three tablespoonsful of grated cheese, one-fourth of a teaspoonful of dry mustard, one teaspoonful of anchovy paste, a dash of cayenne and a saltspoonful of salt. Blend this with one heaping tablespoonful of butter and spread between crackers or slices of unbuttered bread.

Egg Sandwiches—Boil the eggs forty-five minutes. Plunge into cold water; peel; rub them through a fine sieve, and to each egg allow one-half teaspoonful of soft butter; work to a paste; season highly and spread between slices of buttered bread.



A PRETTY CHRISTMAS TABLE.

The pretty Christmas table must do three things.

It must look dainty, it must look bright, and it must look like Christmas. Christmas roses are the best flowers for Christmas dinner decorations. They are beautiful alone or mixed with snow-white bridal roses, to carry out the holly and mistletoe idea in color. Holly, or the berries that look like holly, are the prettiest things for bordering the table or the centre piece.

The table in the picture is decorated with an oval mirror, sprinkled with Christmas tree frost. Around the edge of the mirror lake are sprays of holly and mistletoe. The sleigh is full of red and white roses and the three rustic baskets at the ends of the table are gay with red and white chrysanthemums.

If the sleigh is too elaborate and the roses are too dear, just take any low, broad dish and fill it with red and white carnations. Stitch some soft, grayish muslin around the dish and cover it with Christmas berries. Sew the berries on the muslin. Make your flowers, be they pinks or roses, spread as much as possible, and don't let them stand up stiff and straight like sentinels.

The gladiolus is the new flower of fashion. That may stand up straight. Put a great sheaf of crimson ones at one end of your table and a sheaf of white ones at the other end of your table, and make a great, spreading cluster of red and white chrysanthemums in the centre of your table and you'll be in the fashion. But there won't be a hint of perfume in the room. If you have guests at dinner put a bit of mistletoe at each woman's plate and a twig of holly at each man's plate—and there you are, all ready for Christmas and the Christmas cheer.

Swiss Sandwiches—Mix equal parts of grated Swiss cheese and chopped English walnut meats. Season slightly with salt and pepper; spread between thin slices of evenly buttered bread; cut into any shape.

Sardine Sandwiches—Take the contents of a half-pound box of sardines, remove bones and skins and chop them fine; add two hard-boiled eggs, chopped, and seasoned with one-half teaspoonful of French mustard and one-half teaspoonful of grated horseradish. Mix this well and spread between thin slices of buttered bread or cold biscuit.

Cottage Cheese Sandwiches—Chop and mince some sprigs of tender watercress; mix with cottage cheese; season with salt and pepper; spread on buttered bread; cover as usual and cut into two-inch strips.

Cheese Sandwiches—Chop eight olives; mix with highly seasoned cottage cheese and spread between buttered slices of bread.

Olive Sandwiches—Ten large olives, two heaping teaspoonfuls each of mayonnaise and cracker dust. Pour boiling water over the olives; let them stand five minutes, then drain; cover with ice water. When cold and crisp wipe dry, stone and chop very fine with a silver knife. Have the mayonnaise very stiff; chop and blend together and spread on thinly sliced unbuttered bread.

Salmagundi Sandwiches—Wash, skin and bone one Holland herring and chop very fine; add the chopped breast of a roast fowl, two hard-boiled eggs, one-third cupful of chopped ham, one minced anchovy and one small grated onion. Mix together and blend with French dressing. Spread between buttered bread sliced very thinly.

Oyster Sandwiches—Remove the muscles from a plait of solid raw oysters and chop fine. Add one-fourth of a teaspoonful of salt, one-eighth of a teaspoonful of pepper and a dash of cayenne. Put into saucepan with two tablespoonsful of butter and three tablespoonsful of cracker crumbs. Heat until steaming. Add one-half cupful of thick cream in which has been beaten the yolks of two raw eggs, and stir until the mixture thickens. Remove from the fire, add ten drops of lemon-

tween the very thin slices of unbuttered bread.

Ham Sandwiches—Chop cold boiled ham very fine, fat and lean together, and to every cupful allow one tablespoonful of melted butter, the yolks of two hard-boiled eggs, one teaspoonful of lemon juice, one-quarter of a teaspoonful of dry mustard and one-quarter of a teaspoonful of white pepper. Pound to a paste and spread between thin, evenly sliced bread cut in any fancy shape.

Lamb Sandwiches—Trim off fat and mince very fine. Add enough rich cream to moisten; season with salt and spread on the prepared bread.

Nut Sandwiches—Chop very fine a mixture of nuts, using hickory nuts, English walnuts and almonds. Put with them two teaspoonfuls of grated cheese, a dash of salt, and spread between slices of unbuttered bread.

Baked Bean Sandwiches—Rub one cupful of soaked beans to a smooth paste, and one teaspoonful each of parsley and celery, one teaspoonful of onion juice and one-eighth of a teaspoonful of made mustard.

Peanut Sandwiches—Shell and remove the skins from a plait of fresh roasted peanuts, chop very fine, mix with a little mayonnaise and spread on thin slices of white bread, cut in fancy forms.

Pig Sandwiches—Select eight fine figs, pour boiling water over, drain and chop very fine, spread between slightly buttered bread, cut in fancy forms.

French Sandwiches—One-half pound of butter, one-half pound of sugar, one-half pound of flour, five eggs; mix as for sponge cake. This makes a very soft mixture. Bake in a tin with straight sides. Spread a thin layer of the cake batter on the bottom of a baking tin, and upon this place an inch layer of fruit; over it pour the largest portion of the batter, and bake in a moderately hot oven. This cake is very rich, and should not be taken from the tin until twenty-four hours after baking, and then be placed on a board. For the fruit use three figs, dried currants, seeded raisins and three tablespoonsful of cocoanut. The fruit should be chopped very fine and mixed thoroughly with the cocoanut.

Five New Vegetables and How to Cook Them.

Things Found at the Italian Market Which Are a Valuable Addition to the American Table.

THE Mulberry Street Italian Market is worth visiting.

It's full of interesting things.

First, there's the bread.

It's good bread—the very best—and it doesn't look at all like any other bread that was ever baked.

This bread is made from the flour of wheat raised and ground in Italy, and it must be conceded, is sweeter than our American flour. It would well pay any one to visit this market weekly just to buy this wholesome, well-baked Italian bread.

Then come the olives. They look and taste very differently from those put up by the American consumer.

Then come the chestnuts. Big, Italian chestnuts, for cooking with the roast beef and for making soup. The Italians shell these chestnuts and put them in the pan under the roast and serve them as Americans serve pan potatoes.

Italian sweet peppers, chard, cardoons, fennel, brocc, fenocchio and sweet celery are among the green vegetables and salads found only in this market. Americans know little of them or how to cook them.

Chard is a vegetable sold in the Italian market. It is a native of Switzerland and Italy, growing on both sides of the Alps. It belongs to the beet tribe.

The stalks are washed and trimmed, boiled only until tender in salted boiling water, then drained on a cloth or on toast, as asparagus is drained, and served with a white sauce, or with a sauce made with cream or broth.

The Italians make a most delicious brown sauce by stewing down scraps of meat or poultry, bits of onion, tomatoes, mushrooms, or any other vegetable.

These sauces are thickened with rich, potato or corn flour, according to the discretion of the cook.

There are seven kinds of macaroni to be found in the Italian Market. Americans do not like macaroni. That's because they do not know how to cook it. This is the best way to cook macaroni.

Put in the bottom of a deep kettle a heaping tablespoonful of butter. Let it stand over a quiet fire till the butter begins to bubble. Slice a large onion and drop it in the butter. When the onion is nicely browned carefully remove the slices with a fork. Next put in the kettle a lean piece of the round of beef weighing four pounds.

Let the beef brown in the butter on all sides. When

The Markets and What to Buy There This Week.

FOWL and poultry again flood the markets this week.

Tid-bits for the rich, and good, substantial provender for the poor pour into the New York stands and stalls from all over the country.

The game prices are unusually reasonable. Philadelphia turkeys are as low as 10c. a pound, and prime fowl for boiling at from 12c. to 10c. a pound.

Prime roasting chickens are down to 12c., and can be used as a substitute for turkey. One weighing four pounds would only cost 48c.

The aristocratic broiler, which the French dignify under the head of "poulet," is more expensive, selling for from 15c. to 20c. a pound, and is really less satisfactory, except to the gourmet, for there is very little meat for the money. Capons, the choicest of all, sell for 25c. a pound, and are only a wee bit more tender.

Geese sell for 15c. a pound; as expensive as turkeys and less wholesome. The housewife who longed to serve squabs for one of her swell dinners—for it is the fashion to give dinners instead of teas this Fall—should have done so last week. Now they sell for \$2 and \$2.50 a dozen, and only a dozen may be considered by those who discern squabs at the dining table.

Pumpkin young partridges, appetizingly rolled in snowy white tissue paper, sell for only \$1 a pair, and form a delicious centre piece for a pretty Christmas dinner where a deviation from the monotonous turkey is desired.

Rabbits are in great demand this week. One large enough to form the groundwork of a succulent stew for a family of six or seven costs but 40c. Served with noodles, it is the present popular Sunday dinner.

A small roast pig, weighing, say, about eight pounds, can be had for \$1.50. This is the great holiday dish in Russia, Germany and Denmark, and is rapidly gaining favor as a substitute for the national fowl.

Fish is delicious, cheap and abundant. Haddock and cod are only 7c. a pound, and haddock, that most savory of sea foods, is at the minimum cost of 8c. a pound.

For the housekeeper who wants a luxury for the second course, the Florida pompano is furnished at 25c. a pound; whitebait at the same price and rock crab at 75c. a dozen.

Mushrooms are cheaper, only 50c. a pound, and a few ounces of these fungi make a sauce piquante for any variety of roast or broil.

Apple butter is a pleasing substitute for the bright-hued cranberry sauce. Greenings are the best cooking apples, and large, perfect fruit sells for 20c. a half peck. Apple sauce is universally served with roast pig, and is preferred with veal roast.